WELCOME TO

OWN MASALA

Indian Restaurant, Bar and Takeaway

Fully Licensed and B.Y.O Wine only

A Taste of Tradition, A Touch of Love Since 2013, Own Masala has been serving the Tauranga community with authentic Indian flavours crafted from the heart.

As a family-owned and operated restaurant, we take pride in creating a warm, welcoming space where everyone feels at home. With over 23 years of culinary expertise, our chefs bring tradition to life through every dish - blending rich spices, fresh ingredients, and time-honoured techniques.

What truly sets us apart is the passion, care, and love we put into our food. Every curry, every bite, every experience is made to be memorable. Because at Own Masala, it's not just food—it's a feeling.

MAHARAJA BANQUET

VEGETARIAN BANQUET FOR TWO — $78

(PER PERSON $39)

Entree: Paneer pakora, Mix pakora, Onion Bhaji and Samosa.

Mains: Butter Paneer, Navrattan Korma, Dal Makhani, Vegetable Jalfrezi, Naan, Garlic Naan, Rice.

*update For Drinks: Sparkling Wine or Glass of House Wine or House Beer $ 7 only.

NON-VEGETARIAN BANQUET FOR TWO — $80

(PER PERSON $40)

Entree: Garlic Tikka, Chicken Tikka Seek Kebab & Tandoori Chicken.

Mains: Butter Chicken, Lamb Rogan josh, Beef Vindaloo, Vegetable Korma, Butter Naan, Garlic & Rice.

*update For Drinks: Sparkling Wine or Glass of House Wine or House Beer $7 only.

NEW HOUSE SPECIAL MENU

** Please inform our staff of any dietary needs or allergies, our food contains allergens.

TANDOORI SPECIAL

TANDOORI SNAPPER FISH — **$41**
Fresh whole snapper marinated in yoghurt, lemon, cumin, turmeric, chaat masala, and tandoori spices. Cooked in a traditional tandoor and served sizzling with mint sauce.

KALI MIRCH KEBAB (HALF / FULL) — **$17 / $26**
Tender boneless chicken marinated with yoghurt and black pepper, roasted in the tandoor and served with salad.

MALAI TIKKA CHICKEN (HALF / FULL) — **$17 / $27**
Boneless chicken marinated in cream, mild spices, ginger, garlic, and lemon juice. Cooked in the tandoor.

SPECIAL ROYAL PLATTER — **$31**
A combination of chicken tikka, garlic tikka, seekh kebab, and tandoori chicken served on a sizzling platter.

HARIYALI PANEER TIKKA — **$26**
Paneer cubes marinated in mint, yogurt, and spices, grilled and served with chutney.

PANEER MULTANI TIKKA — **$26**
Cottage cheese marinated with yogurt, spinach, mint, and spices, cooked in the tandoor.

MUSHROOM TIKKA — **$23**
Fresh mushrooms marinated in spices and grilled in the tandoor. Served with mint sauce.

STUFFED MUSHROOM TIKKA — **$25**
Mushrooms stuffed with spinach, cheese, ginger, garlic, and spices. Grilled in the tandoor.

INDO-CHINESE & SIZZLING SPECIAL

CHICKEN LOLLIPOP — **$22**
Chicken wings coated in spicy batter and tossed in Schezwan sauce.

CHILLI CHIPS / CHILLI MUSHROOM — **$19 / $23**
Crispy potatoes or mushrooms tossed with garlic, ginger, capsicum, and Schezwan sauce.

SOYA CHAAP CHILLI — **$21**
Vegan soy protein cooked with soy sauce, chillies, and pepper.

CHILLI CAULIFLOWER — **$20**
Crispy cauliflower tossed with garlic, ginger, onion, capsicum, and Schezwan sauce.

CHICKEN MOMO — **$21**
Steamed dumplings filled with seasoned minced chicken. A popular Nepali street food.

VEGETARIAN MOMO — **$20**
Steamed dumplings filled with mixed vegetables and spices.

JHOL MOMOS (VEG / CHICKEN) **$21 / $22**
Steamed momos served in a spiced Nepali-style soup.

CHILLI MOMOS (VEG / CHICKEN) **$21 / $22**
Fried momos tossed with capsicum, onion, and green chillies in Indo-Chinese sauce.

HOUSE SPECIAL SIZZLER & MAINS

HOUSE SPECIAL SIZZLER
CHICKEN $29 / LAMB $34 / BEEF $32 / GOAT $34
PRAWNS $35 / SCALLOPS $35
A vibrant mix of fresh vegetables stir-fried with your choice of protein in our signature Own Masala spices and Schezwan sauce. Served on a sizzling platter.

NEPALESE STYLE
CHICKEN $30 / LAMB $34 / BEEF $32 / GOAT $34
Tender meat stir-fried with julienne onions and capsicum in our signature house spices, cooked in traditional Nepalese style and served sizzling.

RARA
CHICKEN $28 / LAMB $29 / BEEF $28 / GOAT $29
Selected meat mince cooked with Fresh onion, ginger, garlic, Fresh coriander, & chef-special spices.

FENUGREEK & PEAS CURRY
CHICKEN $26 / LAMB $27 / BEEF $26 / GOAT $27
Your choice of meat cooked with fenugreek leaves and green peas in a rich, creamy cashew gravy, finished with ginger and garlic.

GOAT CURRY BONE $25
Bone-Goat meat cooked with garlic, ginger, brown onion & tomato in a home-style.

BUTTER CHICKEN $27
Bone Chicken roasted in tandoori and finished in a mild creamy tomato-flavoured sauce, in Indian style.

TAKA TAK CURRY
CHICKEN $27 / LAMB $28 / BEEF $28 / GOAT $28
A rich, creamy, and flavorful curry cooked with minced Lamb meat, and a choice of meat options finished with fresh ginger, garlic, and Own Masala's signature spice blend.

KIDS MENU

BUTTER CHICKEN / CHICKEN KORMA /BUTTER LAMB/ LAMB KORMA/BUTTER BEEF/BEEF KORMA / BUTTER PANEER **$16**
Only curry and Rice
CHICKEN NUGGETS AND CHIPS **$12**
HOT DOGS & CHIPS **$15**
FRIES **$8**
KIDS SIZE JUICE (Apple/Pineapple/Orange/Mango/Nectar) **$5**

ENTRÉE

VEGETABLE SAMOSA (2 Pcs) — **$9**
Flaky pastry filled with diced potatoes, peas and cumin seeds them fried golden brown.

ONION BHAJI — **$9**
Sliced onion stirred in chickpea flour batter and deep fried.

MIX PAKORA (5 Pcs) — **$11**
Selection of mixed vegetable mildly spiced dipped in batter and deep fried.

PANEER PAKORA — **$18**
Marinated Indian cheese dipped in a batter of Chickpea and Great Spice Recipe.

PANEER TIKKA served with Mint and Tamarind sauce. — **$25**
Cottage cheese marinated in ginger, garlic, pickle and yoghurt, roasted in a tandoori oven

CHILLI GARLIC PRAWNS/SCALLOPS — **$19**
Stir Fried Prawns/Scallops cooked with chef special sauce and served with mushroom.

CHILLI PRAWNS — **$19**
Batter Fried Prawns cooked in Chinese flavour gravy and tossed diced onion, capsicum & spring onion.

PRAWN PAKORA — **$17**
King prawns cutlets dipped in fried mildly spiced batter deep fried and served with mint sauce

CHICKEN TIKKA / GARLIC CHICKEN TIKKA — **HALF $17 / FULL $27**
Tandoori boneless chicken marinated in yoghurt, ginger and garlic paste roasted in clay oven.

SEEKH KEBAB (HALF / FULL) — **$17 / $26**
Minced lamb flavoured with own spices pressed on a skewer, then cooked in tandoori oven.

MIXED PLATTER FOR TWO — **$25**
Platter consists of 2 veg, samosa, onion bhaji, 2 pieces of chicken tikka & 2 seekh kebabs.

VEG PLATTER FOR TWO — **$24**
A combination of Vegetarian Samosa, Onion Bhaji, paneer and mixed vegetable Pakora.

TANDOORI CHICKEN (HALF / FULL) — **$17 / $26**
Whole chicken with bone marinated in special tandoori masala and cooked in a tandoori oven

TANDOORI PRAWNS — **$25**
The finest shrimp marinated with spices and cooked in a clay oven

TANDOORI PLATTER FOR TWO — **$33**
Tandoori Chicken, Garlic Chicken Tikka, Seekh Kebab & Tandoori Prawns roasted in Tandoori Oven.

FISH TIKKA — **$26**
Fresh Fish Fillets Marinated in special Tandoori Masala and cooked in a tandoori oven.

MAINS - CHICKEN

All curries are served with basmati rice. All curries are made to order, so you can modify the curries in Indian or Kiwi style- It does taste different.

BUTTER CHICKEN **$24.50**
Tender morsels of boneless chicken roasted in tandoori and finished in a mild creamy tomato-flavoured sauce.

CHICKEN KORMA **$24.50**
Chicken cooked with cashews, almonds, and creamy gravy, garnished with sliced almonds.

LEMON HONEY CHICKEN **$25**
Chicken cooked in grinded cashew nuts, tomato, onion and creamy gravy, finishing with honey and lemon flavour in kiwi style.

KARAHI CHICKEN **$24.50**
Chicken pieces cooked with ginger, garlic and great spice.

MADRAS CHICKEN **$24.50**
Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush.

SAAG CHICKEN **$24.50**
Meat cooked in smooth, ground spinach gravy.

ACHARI CHICKEN **$25.50**
Tandoori Chicken pieces cooked with lime pickle and special own Masala spices.

CHICKEN TIKKA MASALA **$24.50**
Succulent tandoori chicken cooked in medium spicy gravy finished with sauteed green capsicum, sliced onion and fresh herbs .

BHUNA CHICKEN **$25.50**
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions.

MANGO CHICKEN **$24.50**
Boneless chicken cooked with exotic creamy gravy in mild mango-flavoured sauce.

NAWABI CHICKEN **$24.50**

ROYAL CHICKEN **$25.50**
Chicken tikka cooked with green peas, beans and cauliflower.

TIKKA SWADI **$25.50**
Chicken tikka cooked in cashew and almond thick sauce and finest in a special flavour.

COCKTAIL MASALA (MIX WITH LAMB) **$25.50**
Chicken tikka and tender pieces of chicken cooked specially, first time in TGA from our own masala

CHICKEN MUGHLAI **$25.50**
A special creamy dish cooked with egg, various spices.

JALFREZI CHICKEN **$24.50**
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum.

VINDALOO CHICKEN **$24.50**
Tendered meat cooked with vindaloo sauce, added with our own spices.

BALTI CHICKEN **$24.50**
Tendered meat pieces cooked with onion and garlic-based gravy with diced capsicum and added with the chef's special spices.

HIMALAYAN CHAM CHAM **$25.50**
Own masala famous chef's secret recipe.

CHICKEN CURRY (INDIAN STYLE) **$24.50**
A traditional Indian curry recipe from grand ma's kitchen.

CHICKEN ROGAN JOSH **$24.50**
Tendered diced meat cooked with brown gravy and finished with its own spice.

CHICKEN DHANSAK **$25.50**
Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy.

MAINS - LAMB, BEEF, GOAT

All curries are served with basmati rice.

(LAMB $27 / BEEF $26 / GOAT $27)

ROGAN JOSH LAMB / BEEF / GOAT
Tendered diced meat cooked with brown gravy and finished withown masala spice.

SAAG LAMB / BEEF / GOAT
Meat cooked with smooth ground spinach gravy.

KORMA LAMB / BEEF / GOAT
Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond.

DO PYAZA LAMB / BEEF / GOAT
Tender dice lamb pieces cooked with onion, capsicum and Indian herbs, garnish with fresh coriander.

MADRAS BEEF / LAMB / GOAT
Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush.

PUMPKIN MUSHROOM CURRY LAMB / BEEF / GOAT
Diced meat cooked with pumpkin and mushroom chef's special gravy.

BHUNA LAMB / BEEF / GOAT
Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions.

DHANSAK LAMB / BEEF / GOAT
Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy.

CURRY LAMB / BEEF / GOAT
Tendered meat cooked with own Masala spices with garlic, ginger, fried onion & tomato in a home style gravy.

VINDALOO GOAT / LAMB / BEEF
Tendered meat cooked with vindaloo sauce added with our own spices.

JALFREZI LAMB / BEEF / GOAT
Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum.

BALTI LAMB / BEEF / GOAT
Tendered meat pieces cooked with onion and garlic based gravy with diced capsicum and added with chef's special spices.

KARAHI LAMB / BEEF / GOAT
Meat pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices.

LABABDAR LAMB / BEEF / GOAT
Meat Cooked with cashew, almond, onion and Creamy gravy garnished with sliced almond.

MAINS - SEAFOOD

All curries served with basmati rice.
(PRAWNS $27 / FISH $27 AND SCALLOPS $30)

BUTTER SCALLOPS
Fresh scallops cooked with a variety of spices and creamy tomato gravy.

BUTTER PRAWNS
Peeled king prawns cooked in mild creamy tomato gravy.

PRAWNS / FISH / SCALLOPS MASALA
Selected seafood cooked in onion, garlic, ginger, and tomato gravy.

PRAWNS / FISH / SCALLOPS MALABARI
Cooked in special coconut cream and tomato gravy with special flavour with sauteed capsicum.

PRAWNS / FISH / SCALLOPS PASANDA
Selected seafood cooked with almond, cashew creamy gravy and finished with the butter on top.

PRAWNS / FISH / SCALLOPS SAAG
Selected seafood cooked with smooth grinded spinach gravy.

GOAN PRAWN / FISH / SCALLOPS CURRY
Selected seafood cooked in a fine thick tomato and coconut gravy.

PRAWNS / FISH / SCALLOPS CURRY
Selected seafood cooked in traditional way comes from Grand's ma kitchen.

PRAWN / JALFREZI / FISH JALFREZI
Selected Seafood cooked in sweet and sour tomato ketchup sauce with diced capsicum .

MAINS - VEGETABLE

All curries are served with basmati rice

VEGETABLE MADRAS — $22
Mix vegetables cooked in coconut creamy gravy.

NAVRATTAN KORMA — $22
Nine kinds of mix vegetables cooked in creamy white gravy.

DAAL MAKHANI — $21
Whole lentils on a slow fire overnight, finishing with great spice.

BUTTER PANEER — $22
Homemade cottage cheese cooked in butter sauce.

MUTTER PANEER — $22
Cottage cheese and peas cooked in chef special gravy.

METHI MATAR PANEER — $23
Cottage cheese and green peas cooked in fenugreek flavoured gravy laced with cream.

KADAI PANEER — $22
Homemade cottage cheese cooked in think medium tomato and onion spicy gravy.

PALAK PANEER — $22
Homemade cottage cheese cooked in fine mild puree of fresh spinach

MALAI KOFTA — $22
Mashed potatoes and cottage cheese ball deep fried and cooked in great spice gravy.

VEGETARIAN JALFREZI — $22
Mix vegetables cooked with onion, capsicum and tomato sauce in sweet and sour gravy

ALOO GOBI — $22
Potatoes, cauliflower and special spices cooked together and garnished with fresh coriander

BOMBAY ALOO — $20
Dice fried potatoes cooked with cumin seeds and herbs.

TADKA DAAL — $20
Yellow lentils cooked with garlic, ginger, onion, tomato and selection of spices.

SAAG ALOO — $22
Potatoes cooked in fresh spinach puree.

CHANA MASALA — $21
Chickpeas cooked with capsicum, tomato, onion and medium hot thick gravy.

INDO-CHINESE & NEPALESE

CHICKEN MANCHURIAN **$24**
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed fine chopped onion, capsicum and spring onion.

CHILLI CHICKEN **$24**
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed diced onion, capsicum and spring onion.

HONEY CHILLI CHICKEN **$25**
Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy with honey and tossed diced, onion, capsicum, and spring onion.

VEGETABLE MANCHURIAN **$23**
Chopped mix vegetables deep fried balls cooked in Chinese flavour gravy and tossed with fine chopped onion, capsicum, and spring onion.

CHILLI PANEER **$24**
Cottage cheese fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed diced onion, capsicum and spring onion.

RICE / BIRYANI

CHICKEN BIRYANI Rice cooked with chicken, herbs and spices. **$24**

LAMB / BEEF / GOAT BIRYANI **$27 / $26 / $27**
Rice cooked with Lamb/Beef/Goat, herbs and spices.

SEAFOOD BIRYANI (PRAWNS / FISH / SCALLOPS) **$27 / $27 / $30**
Rice cooked with seafood, herbs and spices.

VEGETABLE BIRYANI Rice cooked with vegetables in herbs and spices. **$22**

PULAV RICE Basmati rice cooked in cashew nuts, sultanas and herbs **$10**

ZEERA RICE Rice cooked with cumin seeds **$7**

MUSHROOM MUTTER PULAV **$13**
Basmati rice cooked with green peas, mushroom & cumin seeds

FRIED RICE (CHICKEN / VEGETABLE / EGG) **$22 / $20 /$19**
Fried rice with garlic, ginger, vegetables, soy sauce, Schezwan sauce, and Own Masala spices.

SIDE DISH

POPPADOMS (5 PCS), RAITA, PICKLES, SWEET MANGO CHUTNEY, MINT SAUCE, TAMARIND SAUCE **EACH $4**

POPPADOM & SAUCE PLATTER **$9**
Crispy poppadoms served with mint, tamarind, and house special sauces.

NAAN BREADS

BUTTER NAAN Plain flour bread cooked in tandoori oven and garnish with butter. **$4**

ROTI Hand rolled bread made from wholemeal flour. **$4**

GARLIC NAAN Plain flour bread with garlic baked in clay oven. **$4.50**

CHEESE AND GARLIC NAAN Naan stuffed with cheese and garlic **$7**

CHEESE AND CHILLI NAAN Stuffed with cheese and topped with green chilli **$7.50**

CHEESE NAAN Naan stuffed with cheese and coriander **$7**

KASHMIRI NAAN Naan stuffed with dried fruits cooked in tandoori oven **$7**

VEGETABLE NAAN Plain flour stuffed with mix veg spice **$7**

PARATHA (PANEER / ALOO / GOBI) **$8**
Traditional Indian flatbread stuffed with your choice of cottage cheese, spiced potatoes, or cauliflower, blended with aromatic spices and cooked to perfection.

KEEMA NAAN Naan filled with minced lamb. **$7**

CHOCOLATE NAAN Naan stuffed with kiwi / Maori / Indian favorite chocolate. **$6.50**

SALAD

INDIAN SALAD Cucumber, Carrots, Tomatoes, Cabbage, Onion with Lemon. **$11**

KACHUMBER SALAD Julienne cut mixed Salad with Chaat Masala & Lemon. **$11**

SIRKA ONION Vinegar onion. **$6**

TANDOORI CHICKEN SALAD **$18**
Shredded tandoori chicken served on bed of lettuce, flavored with pepper and prunes and served with yoghurt dressing.

GARLIC PRAWN SALAD **$22**
Mix Salad, cherry tomatoes, cucumber, Capsicum, and feta cheese, own masala recipe and add king prawns on the side.

DESSERTS

GULAB JAMUN **$9**
Soft, sweet dumplings soaked in rose-flavoured syrup.

MANGO KULFI **$10**
Traditional Indian mango ice cream, rich and creamy.

VANILLA ICE CREAM **$7**

CHOCOLATE ICE CREAM **$7**

VANILLA ICE CREAM WITH GULAB JAMUN **$9**

CHEESECAKE **$16**
Served with vanilla ice cream.

CHOCOLATE CAKE **$16**
Served with chocolate ice cream.